

IN THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Claims 1-19 (cancelled)

20. (Previously Presented) Encapsulated flavors and/or fragrances comprising:

a) hydrophilic solid particles in which at least one of flavors and fragrances are enclosed, wherein the hydrophilic solid particles are obtained by a fluidized bed spray granulation process, and

b) a casing comprising a modified cellulose which encases said solid particles, said casing having reversible gel formation as temperature increases.

21. (Original) Aromas and/or perfumes according to Claim 20, wherein said hydrophilic solid particles comprise 1 to 50% by weight of modified cellulose.

22. (Original) Aromas and/or perfumes according to Claim 21, wherein said hydrophilic solid particles comprise 2 to 20% by weight of modified cellulose.

23. (Previously Presented) Flavors and/or fragrances according

to Claim 22, wherein said hydrophilic solid particles comprise 5 to 10% by weight of modified cellulose.

24. (Previously Presented) Encapsulated flavors and/or fragrances comprising:

- a) hydrophilic solid particles and
- b) a casing encasing said solid particles, said casing consisting of a modified cellulose which encases at least one of the flavors and fragrances, said casing having reversible gel formation as temperature increases,

wherein said modified cellulose is selected from the group consisting of methyl cellulose, hydroxypropyl cellulose, hydroxypropyl methyl cellulose, ethyl cellulose, ethyl methyl cellulose, and mixtures thereof.

25. (Previously Presented) A process for producing encapsulated flavors and/or fragrances, the process comprising:

- a) producing at least one of the flavors and fragrances particles by a fluidized bed spray granulation; and
- b) coating the at least one of flavors and fragrances particles with a modified cellulose, wherein reversible gelation occurs with temperature increase.

26. (Previously Presented) A process according to Claim 25, wherein the flavors particles and/or fragrances particles are produced by fluidized-bed spray granulation of an aqueous emulsion of flavors and/or perfumes and hydrophilic supports.

27. (Previously Presented) A process according to Claim 25, wherein the lavors and/or fragrances particles are coated in a fluidized-bed apparatus.

28. (Previously Presented) A process according to Claim 25, wherein said modified cellulose is added to the flavors and/or fragrances particles.

29. (Original) A process according to Claim 25, wherein said hydrophilic solid particles comprise 1 to 50% by weight of modified cellulose.

30. (Original) A process according to Claim 29, wherein said hydrophilic solid particles comprise 2 to 20% by weight of modified cellulose.

31. (Original) A process according to Claim 30, wherein said hydrophilic solid particles comprise 5 to 10% by weight of modified cellulose.

32. (Previously Presented) A process for producing encapsulated flavors and/or fragrances comprising:

producing at least one of the flavors and fragrances particles by a fluidized bed spray granulation;

coating the at least one of the flavors and fragrances particles with a modified cellulose, wherein reversible gelation

occurs with temperature increase;

wherein said modified cellulose is selected from the group consisting of methyl cellulose, hydroxypropyl cellulose, hydroxypropyl methyl cellulose, ethyl cellulose, ethyl methyl cellulose, or mixture thereof.

33. (Previously Presented) A process for enriching products with at least one of the flavors and fragrances comprising:

adding said at least one of encapsulated flavors and fragrances to the products, wherein said at least one of encapsulated flavors and fragrances comprise (a) hydrophilic solid particles obtained by a fluidized bed spray granulation process, and (b) a casing which encases said solid particles, the casing having a modified cellulose, said casing having reversible gel formation as temperature increases.

34. (Original) A process according to Claim 33, wherein said hydrophilic solid particles comprise 1 to 50% by weight of modified cellulose.

35. (Original) A process according to Claim 34, wherein said hydrophilic solid particles comprise 2 to 20% by weight of modified cellulose.

36. (Original) A process according to Claim 35, wherein said hydrophilic solid particles comprise 5 to 10% by weight of modified cellulose.

37. (Previously Presented) A process for enriching products with at least one of the flavors and fragrances comprising:

adding said at least one of encapsulated flavors and fragrances to the products, wherein said at least one of encapsulated flavors and fragrances comprise (a) hydrophilic solid particles obtained by a fluidized bed spray granulation process and (b) a casing which encases said solid particles, the casing having a modified cellulose, said casing having reversible gel formation as temperature increases;

wherein said modified cellulose is selected from the group consisting of methyl cellulose, hydroxypropyl cellulose, hydroxypropyl methyl cellulose, ethyl methyl cellulose, or mixture thereof.

38. (Previously Presented) A process according to Claim 33, wherein said products, during or after addition of the encapsulated flavors and/or fragrances, are heated to temperatures above the flocculation point of the modified cellulose.

39. (Original) A process according to Claim 33, wherein said products are selected from the group consisting of food products and consumer articles.

40. (Original) A process according to Claim 39, wherein said food products are selected from the group consisting of tea

infusion bags, instant sauce powders, prepared sauces, pasteurized drinks, chewing sweets and wafers.

41. (Original) A process according to Claim 39, wherein said consumer articles are detergents.

42. (Cancelled)

43. (Previously Presented) Encapsulated flavors and/or fragrances consisting of:

- a) hydrophilic solid particles and
- b) a casing encasing said solid particles, said casing consisting of a modified cellulose which encases at least one of the flavors and fragrances, said casing having reversible gel formation as temperature increases.

44. (Currently amended) A process for producing encapsulated flavors and/or fragrances comprising:

producing at least one of flavors and fragrance particles by a fluidized bed spray granulation process;

coating at least one of flavors and fragrances particles with a modified cellulose, wherein reversible gelation occurs with temperature increase;

wherein said modified cellulose is selected from the group consisting of methyl cellulose, hydroxypropyl cellulose, hydroxypropyl methyl cellulose, ethyl methyl cellulose, or mixture thereof.

45. (Previously Presented) A process for producing encapsulated flavors and/or fragrances, the process consisting of:

- a) producing at least one of aroma and fragrances particles by a fluidized bed spray granulation process; and
- b) coating the at least one of aroma and fragrances particles with a modified cellulose, said modified cellulose having reversible gel formation as temperature increases.